



Ypsi Mix

312 N River Street, Ypsilanti MI

734-483-1520

www.ypsifoodcoop.org

Letter from the Board of Directors



—By Liz MacGregor

Dear Members,

As I hope you know, there are many benefits to being a member of the Co-op. For one thing, it's our store. We, the members, are the owners. As owners, it's our job to determine what direction the Co-op should take.

The way we figure out future actions is by having a Board of Directors, elected by

the Co-op membership. The elections take place at the General Membership Meeting in May. This year's meeting will be at 6pm on Thursday, May 24 at the Ladies' Literary Club, 218 N. Washington Street, Ypsilanti.

Another benefit of membership in the co-op is the chance to volunteer and get a discount. As a member, you get a two percent discount on all your non-sale/special item purchases. Four percent once your share is completely purchased. When you volunteer for the co-op, not only to get to know the co-op a little better, you also get a discount of up to 12 percent.

Since spring is here, and May is quickly approaching, it's time to start thinking about whether you want to be involved by joining the board. If you're a member of the co-op who's not an employee, please consider volunteering by becoming a board member.

You can get a brochure about running for the board in the Co-

op at the checkout counter, or online. Look at the job description, and fill out the application if you're interested. For more information, contact our general manager, Corinne at 483-1354, or Board members Mike Gelletly (734-483-5458) and Karin Keim (734-455-3914 or karinkeim@excite.com). (Any board member will be happy to talk to you about serving, but Mike and Karin are members of the official nominating committee.)

I hope to see you in the store, and at the meeting on May 24 at the Ladies' Literary Club.

Sincerely,

Liz Dahl MacGregor
President,

Ypsilanti Food Co-op
Board of Directors

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—By Jen Whaley, YFC produce manager

Punxsutawney Phil couldn't have been more wrong this Groundhog Day, when he saw his shadow and predicted six more weeks of winter. In fact, our early spring brought record-breaking temps as high as 89 degrees in mid-March. While many of us were dusting off the BBQs and washing our cars, Michigan farmers were scratching their heads. Many plants

have an internal clock regulated by temperature, not time, so the heat has fast-forwarded their growth cycle. According to the MSU Extension, emergence of asparagus (a perennial crop) is predicted for early April, over a month earlier than in 2010. Fruit trees are also blossoming up to a month early, leaving growers holding their breath

in fear of a temperature drop. And it's not just the cold that threatens these crops – honeybees may arrive after flowers are gone, jeopardizing necessary pollination. And let's not forget about pests; the heat has given them a head start too, which may mean more potential for insect damage.

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April's Local Vendor: Moon Works

Back in 2000, Gail Robinson of Sutton's Bay, MI was 53 and looking for work when she decided to become an entrepreneur.



She started her Moon Works Laundry Soap business with a friend who was already making hand soap. They came upon a recipe for laundry soap, mixed up a batch, and tried it out on friends.

Gail and her friends loved using the 100% biodegradable, all-natural laundry powder. She asked Oryana Food Co-op and Hansen Foods (places where she shopped in the Leelanau) to carry her Moon Works soap and they agreed.

During the early days, Moon Works was mixed up in a big bucket. Gail ran off labels and colored them by hand, writing in the ounces on each package with a marking pen. She bought a rotary grinder from Lehman's in Ohio to grate the soap. (The

soap in Moon Works is still grated by hand to this day!)

From there, she took the leap and started making road trips to promote her product. Her son built a website. Moon Works acquired a cement mixer, for bigger batches. The first was metal, but now the soap is mixed in a orange polyethylene cement mixer that Gail calls "Orange Julius" that makes 52 pounds of soap at a time.

Gail finds laundry a pleasant chore. It's a manageable task, it smells good, and there's time to contemplate. She said, "There's a lot of loose ends in life. It feels great when the laundry is all finished." In her spare time, Gail is a [Laughter Yoga](#) leader.

Today, her laundry soap is shipped direct from the [Moon Works website](#), and is sold under a private label on both the east and the west coast. It is approved by the Feingold Association – a private non-profit which educates about natural foods & healthy products. It is sold in 56 stores in Michigan, Illinois, Iowa, Missouri, and Wisconsin carry Moon Works, including Ypsi Food Co-op. Try some Moon Works today!

A Peek at Produce, cont'd



(Continued from page 1)

Despite much apprehension for farmers, locavores itching for fresh produce will find a silver lining here. Spring crops planted in hoop houses (lettuces, spinach, kale, chard, etc) got a jump start and are available to retailers much earlier than usual. According to Eva Nyerges, Farm Manager

at Growing Hope, the cool-down after the heat wave prevented spring plants from going to seed, "as long as it doesn't get hot again we'll be o.k." For better or worse, we'll likely see earlier harvests of fruits and veggies this year – so instead of local corn being "knee high by the 4th of July," we may be eating it by then!

4th Annual HomeGrown

The 4th Annual HomeGrown LOCAL FOOD SUMMIT takes place on April 2, 2012. This Summit is a one-day grassroots gathering of people interested in strengthening all aspects of our regional food system. Our theme this year is "Local Food Victories—Past, Present, and Future." The keynote speaker will be Michigan historian and author Larry Massie whose illustrated lecture is entitled: "Rubaboo, Kalamazoo & Pasties Too: Aspects of Michigan's Culinary Heritage."

The Summit seeks to develop a shared context of understanding and care for the place that we inhabit together.

Following the keynote, HomeGrown will present "Local Food Victories," highlighting the bright spots in our community (featuring YFC and the Local Honey Project!), and will invite interaction for the victories of the future. A delicious, locally-sourced lunch will provide time for discussion and networking, and a slate of break-out sessions that address topics of the day will comprise the afternoon.

We'll end the day with a happy hour gathering at the Corner Brewery. Whether you can attend the Summit or not, come have a local brew with us and find your people — grassroots folks working to rebuild our food system!

LOCAL FOOD SUMMIT



Thursday April 5, 7:00pm

Your Sustainable Beehive, at YFC

Come and learn with Ypsilanti beekeeper Jason Gold as he introduces the Warré Hive and tenets of natural beekeeping. Jason is a former baker with YFC's River Street Bakery and now manager of the new Dixboro Farmers Market.

Wednesday April 11, 5pm

Ypsi Food Co-op's Birthday Party

Stop by the store and celebrate with us! At 5pm, mayor Paul Schreiber will stop by with his congratulations and a surprise!

Friday April 13, Potluck 6pm, Film 7:00pm

Film: "Czech Dream" at Ypsi Downtown Library, 229 W Mich Ave, Ypsi

Immediately follows the 6pm Growing Hope Community Potluck—all are invited! Part of the [Sustainability Film Series](#) co-sponsored by YFC, Growing Hope, Ypsi District Library and Transition Town Ypsi, "Czech Dream" documents the largest consumer hoax the Czech Republic has ever seen... an ad campaign for a supermarket that didn't exist.

Friday April 20, 6-7pm

Spring Wine Tasting, at YFC

A tasting for Michigan Wine Month will include Muse from Northville Winery, Valvin Muscat from Tabor Hill and Founder's Red from St. Julian Winery — Join us!

Monday April 16 6:00-6:45pm

New Member Orientation, at YFC

"Get to Know Your Co-op!" with a short slide show and a tour of the Food Co-op. All are invited.

Sunday April 22, noon — 4pm

Earth Day at Leslie Science Center

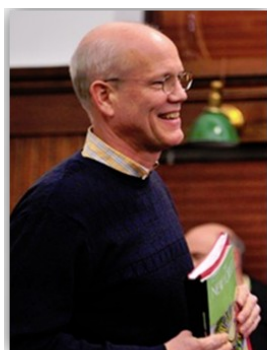
We're seeking a volunteer or two to help out on Earth Day. Please call 483-6420 or email lisa@ypsifoodcoop.org.

Save the Date! Thursday May 24, 6pm

Annual General Membership Meeting

April Events

Ypsilanti's Year of the Cooperative!



Mayor
Paul
Schreiber

In celebration of 2012 as the International Year of the Cooperative, the Ypsilanti City Council and our mayor, Paul Schreiber, have declared 2012 to be **YPSILANTI'S** Year of the Cooperative.

In honor of the Ypsi Food Co-op, Mayor Schreiber will attend our 37th birthday party on April 11 (5 pm here at YFC). Mayor Schreiber will present us with a special proclamation, proposed by city councilman

Mike Bodary, that recognizes the Co-op as one of Ypsilanti's most thriving businesses. All the cool kids are excited!

Another
excited
Co-op Fan





Ypsilanti Food Co-op Celebrates its 37th Birthday!

When: Wed 4/11

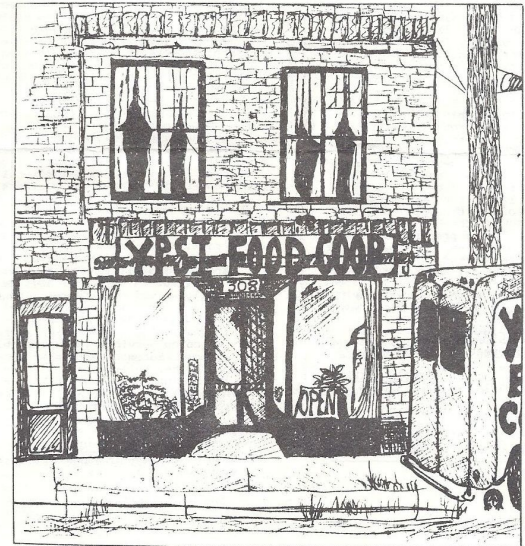
5:00 pm

Where: The Co-op!

**What: Cake and
Ice Cream**

Who: YOU

**The Co-op as it appeared
when it was at 308 Perrin
Street, Ypsilanti**



Specials for Easter & Passover

The Ypsi Food Co-op and the River Street Bakery have some special items in store for your Easter celebration. As in past years, we'll offer special desserts so you don't have to.

This year, we will have festive egg bread for Easter, to go with your meal. Afterwards, choose from our delicious and healthy carrot cake or our "Welcome Spring" Cake. The latter is a frosted cake with coconut and a nest on top, filled with natural jelly beans.

For Passover, we will have bitter greens, horseradish, and other special items for the Seder meal.

The Co-op will be closed on Easter Sunday, so make sure you shop ahead to be prepared for the holiday.



Also check out our other early spring items for planting, such as potted plants (hydrangeas, Easter lilies, shamrocks), primroses, culinary herb plants, onion and leek starts, spring bulbs (glads, dahlias, etc.), wine grape plants, and so much more!

Although it is often said that forced bulbs can't be planted out in the garden, YFC staff have had good luck with getting them to return in successive years after planting. So give it a try!

